BRINKMANN®

PITMASTER deluxe™

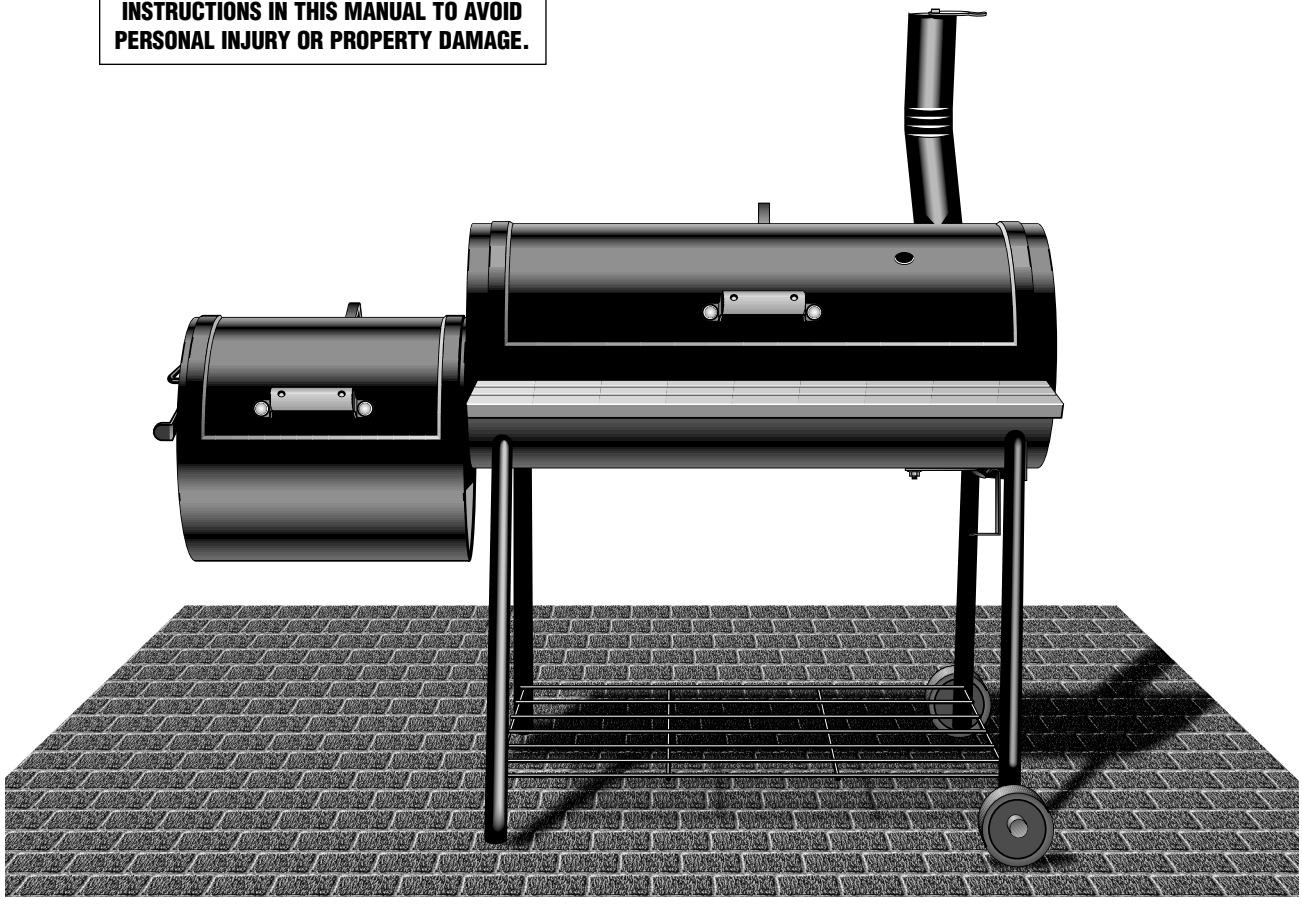
Deluxe Outdoor Charcoal/Wood Smoker & Grill

OWNER'S MANUAL

ASSEMBLY & OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE.
THE PURPOSE OF THIS SAFETY ALERT SYMBOL ⚠
IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.
WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.

⚠ WARNING

- Only use this smoker on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wooden or other surfaces that could burn.
- Proper clearance of 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- For household use only. Do not use this smoker for other than its intended purpose.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker lids and dampers open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash fire or explosion when lid is opened.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Never add charcoal and/or wood through firebox side door or firebox air vent.
- The firebox lid will be extremely hot during use. Use caution and always wear oven mitts/gloves to protect your hands from burns.
- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.
- Do not leave smoker unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Never move smoker when it is in use or when it contains hot coals or ashes.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- When grilling in the large cooking chamber, grease hole should be closed with the ash-guard shield to contain ashes and embers. When smoking, grease hole should be open to allow grease to drip into a metal bucket or tin can. Whether smoking or grilling, a metal bucket or tin can must be kept under the grease hole at all times to catch grease drippings and or hot embers.

⚠ WARNING

- Check grease and/or ash level in metal bucket or tin can often and empty or change when ¾ full. Use extreme caution as the smoker, metal bucket or tin can and its contents will be hot.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid, air vent and damper to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not exceed a temperature of 400°F in cooking chamber. Do not allow charcoal and/or wood to rest on the walls of the firebox and cooking chamber. Doing so will greatly reduce the life of the metal and finish of your smoker.
- Do not wear loose clothing or allow hair to hang freely while using smoker.
- Use caution when reaching into or under smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. If lid is not resting against the bracket, it could fall back to a closed position and cause bodily injury.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Close lids and all dampers to suffocate flame.
- Never leave coals and ashes in smoker unattended. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the smoker thoroughly and reapply a light coat of oil to interior to prevent rusting. Cover the smoker to protect it from the weather.
- Use caution when lifting or moving smoker to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections on page 16 of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR SMOKER.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

We recommend two people work together when assembling this unit.

The following tools are required to assemble the Pitmaster Deluxe:

- Hammer
- Pliers
- Phillips & Flathead Screwdriver
- 7/16" Wrench or Adjustable Wrench
- Small Block of Wood

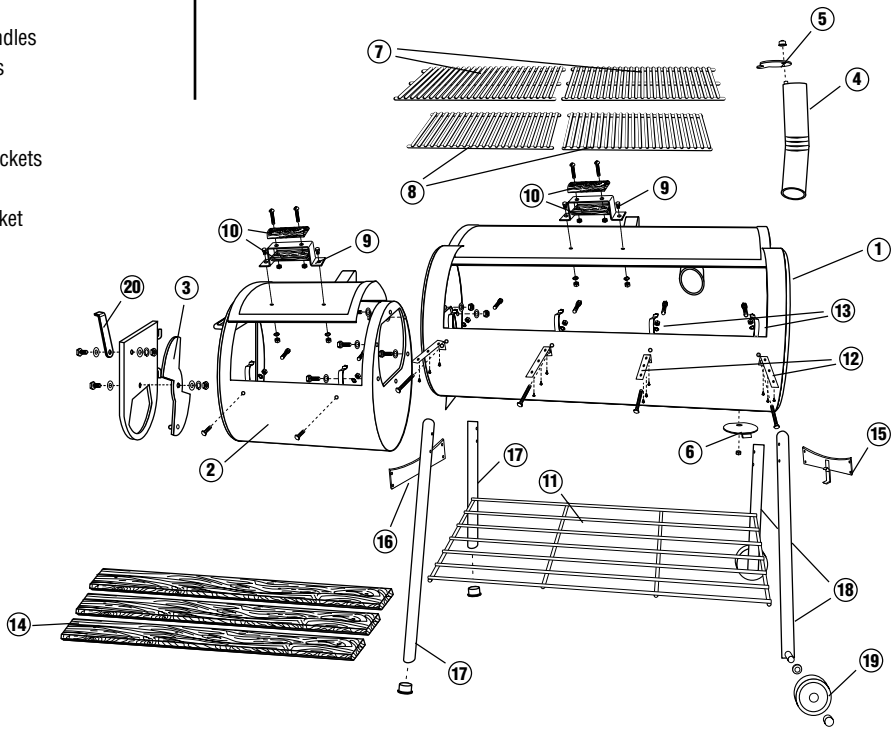
PARTS LIST:

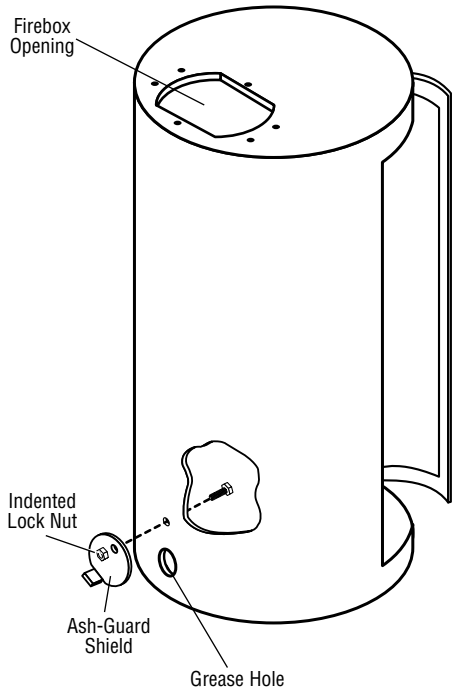
①	1	Cooking chamber
②	1	Firebox
③	1	Air vent butterfly damper
④	1	Smokestack
⑤	1	Smokestack damper
⑥	1	Ash-guard shield
⑦	2	Cooking grills
⑧	2	Charcoal grates
⑨	2	Metal brackets for handles
⑩	4	Wooden handle halves
⑪	1	Wire rack (for wood)
⑫	4	Metal shelf brackets
⑬	6	Front grill support brackets
⑭	3	Wooden shelf slats
⑮	1	Leg brace with L-bracket
⑯	1	Leg brace
⑰	2	Legs
⑱	2	Legs w/wheel axle
⑲	2	Wheels
⑳	1	Firebox door latch

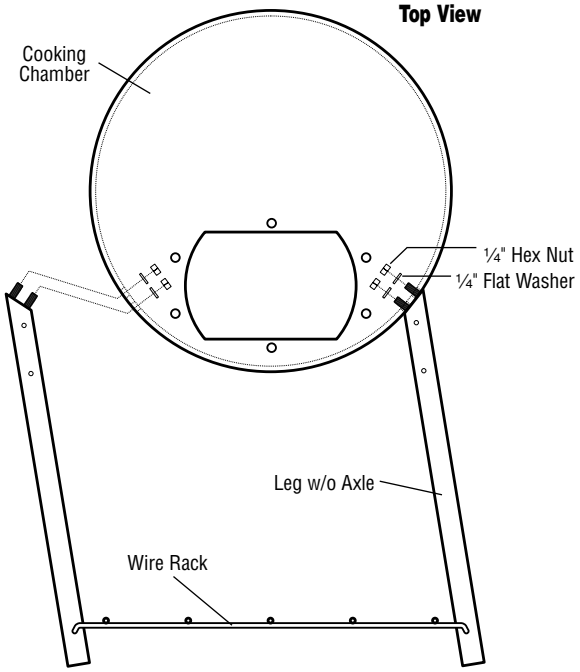
Inspect contents of the box to ensure all parts are included and undamaged.

Parts Bag Contains:

1	Chrome push plug (Not furnished if temp. gauge is included)
1	Zinc push nut (Smokestack damper)
2	Plastic wheel push caps
2	Plastic leg end caps
4	10-24 Screws & nuts (bolts handle halves to brackets)
6	1/4" x 1 1/2" Rear grill support bolts
40	1/4" Hex nuts
19	1/4" x 3/4" Bolts
28	1/4" Flat washers
6	1/4" Lock washers (4 for handles, 1 for door latch, 1 for butterfly damper)
8	1/4" x 2 1/4" Hex head bolts
2	7/16" Flat washers (wheels)
1	1/4" Indented lock nut (for ash-guard shield)







Clear an assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.

Step 1

Place the large cooking chamber on its closed end with the door open. Make sure that another person is holding the cooking chamber steady. The opening to the firebox should be facing up as illustrated.

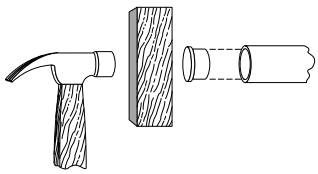
Step 2

To install the ash-guard shield, start from the inside of smoker and insert a ¼" x ¾" bolt into the small hole next to the grease hole. Place the shield with the tab pointing away from the cooking chamber and secure with the ¼" indented lock nut.

NOTE: The ¼" indented lock nut will require pliers and wrench to thread it onto the bolt. Do not overtighten as this will make the ash-guard shield difficult to open and close.

Step 3

Install the plastic end caps into the two legs *without* the wheel axle. Using a block of wood and hammer, tap the cap into place.



Step 4

With the chamber still standing on its closed end, attach the first two legs (without axles) to the end closest to firebox opening. Align the bolts of one leg with the pre-drilled holes in the smoker chamber as illustrated. Insert bolts and place a washer, then a hex nut over the leg bolts and hand tighten only. Do not attach a second leg yet.

Step 5

Insert the wire rack (curved end pointed down) into the mounted leg. Insert wire rack into other leg. Attach second leg onto cooking chamber using the same technique described in Step 4. Do not overtighten.

Step 6

Install the leg brace (without the L-bracket) to the mounted legs using four ¼ x 2¼" hex head bolts and hex nuts. Securely tighten the bolts and hex nuts. Do not overtighten.

Step 7

Attach the other two legs (with wheel axles) to the smoker. First, insert the wire rack into the leg, then move bolted end of leg until bolts align with holes in the cooking chamber. Insert bolts and place a flat washer and hex nut over each bolt and hand tighten only. Repeat this step on last leg.

NOTE: Leg brace with L-bracket is not attached until Step 12, after the firebox has been attached and the smoker is in an upright position.

Step 8

Attach the door latch to the outside of the firebox door as illustrated. Do not overtighten hex nut.

Step 9

To install air vent damper, open the firebox door and attach damper to inside of firebox door as illustrated. Do not overtighten as this will make the air vent difficult to open and close.

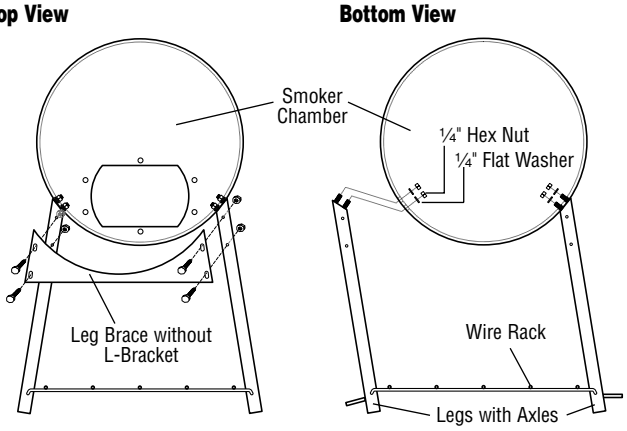
Step 10

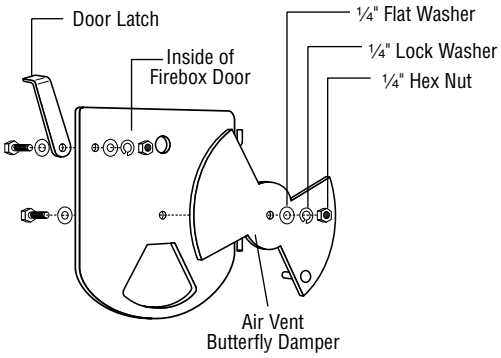
Close firebox lid and door. Carefully place the firebox on top of the large chamber. Open firebox lid and align the holes of both chambers and secure with ¼" x ¾" bolts. Use two flat washers per bolt as illustrated (one in the firebox and one in the cooking chamber).

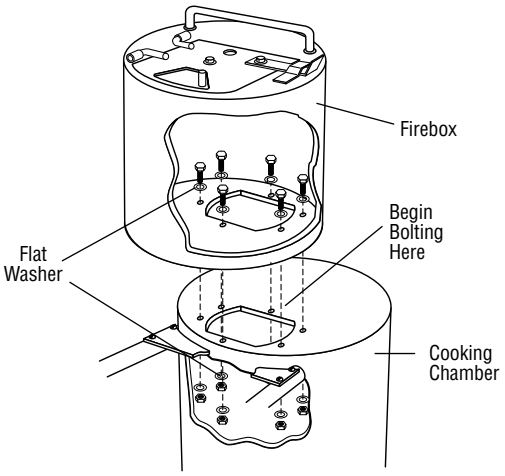
Step 11

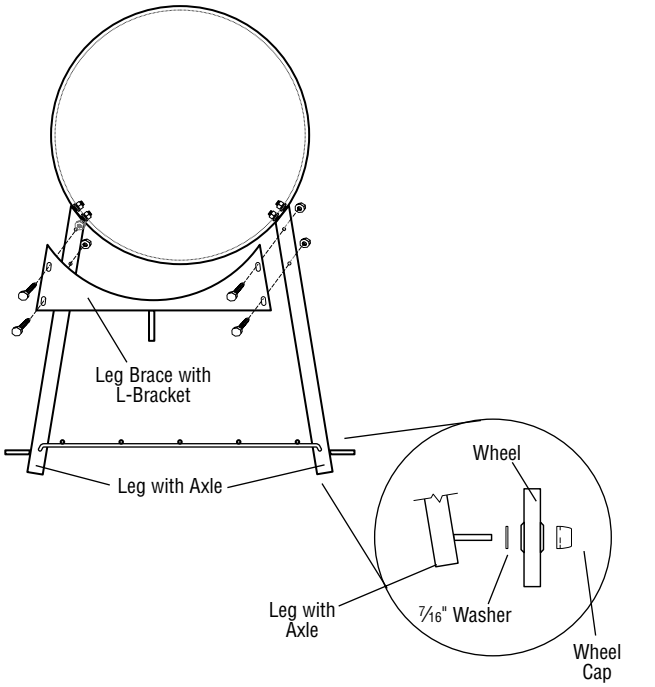
Keeping lids closed and with the help of an assistant, carefully turn the smoker to its upright position. Try to minimize the stress placed on the legs.

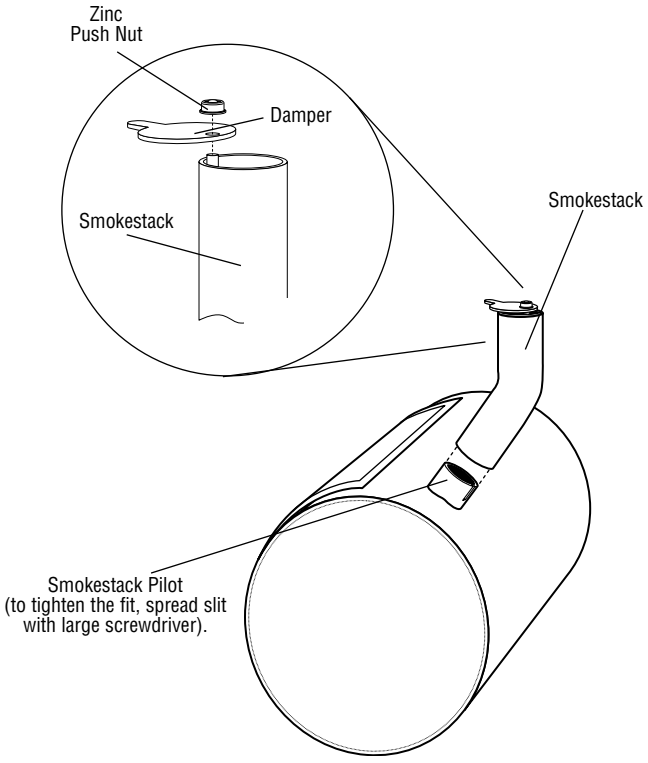
⚠ CAUTION: Keep lids closed when setting unit upright to prevent bodily injury.









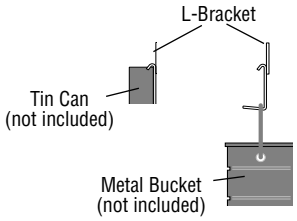


Step 12

Attach leg brace with L-bracket to the legs with wheel axles using four ¼ x 2¼" hex head bolts and hex nuts. When attaching leg brace, it may be necessary to slightly loosen leg nuts to align the holes.

Make sure the L-bracket faces the grease hole under cooking chamber. The bracket will hold a metal bucket or tin can for catching grease and/or ashes when smoker is in use.

⚠ **WARNING:** A metal bucket or 4¼" tall, 20 oz. tin can must be kept under grease hole at all times. Empty or replace bucket or tin can when ¾ full to prevent spills during removal. Making sure metal bucket handle is flush with the back of L-bracket. Use caution when removing to avoid spilling hot grease.



NOTE: When grilling, close the ash-guard shield, then set metal bucket or tin can in place. It may be necessary to bend the base of the L-bracket up slightly to ensure that metal bucket or tin can is properly secured.

Step 13

After mounting leg brace, open lid and securely tighten all leg nuts. Do not overtighten.

Step 14

Attach wheels to outside of legs as illustrated.

Step 15

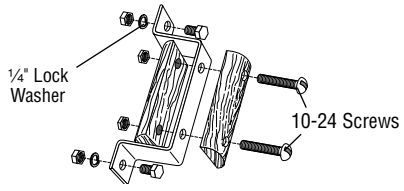
Install smokestack over smokestack pilot as illustrated.

Step 16

Install smokestack damper as illustrated.

Step 17

Attach wooden handle halves to metal bracket as shown. Fasten one handle to firebox lid and the other handle to cooking chamber lid.



Step 18

Fasten the four shelf brackets to the outside front of the cooking chamber and four grill support brackets to the inside using ¼" x ¾" bolts, washers and nuts as illustrated.

Step 19

Attach the two grill support brackets to inside front of firebox using ¼" x ¾" bolts, washers and nuts.

Step 20

Insert the four ¼" x 1½" grill support bolts into the pre-drilled holes in the back of the cooking chamber and secure with nuts.

Step 21

Insert the two ¼" x 1½" grill support bolts into the pre-drilled holes in the back of firebox and secure with nuts.

Step 22

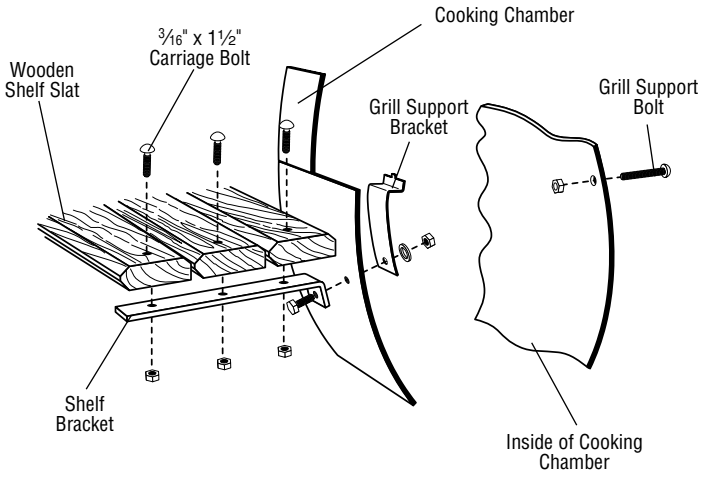
Take one wooden shelf slat and align holes with shelf bracket holes and attach with 3⁄16" x 1½" carriage bolts and nuts. Repeat this procedure with the other two wooden shelf slats.

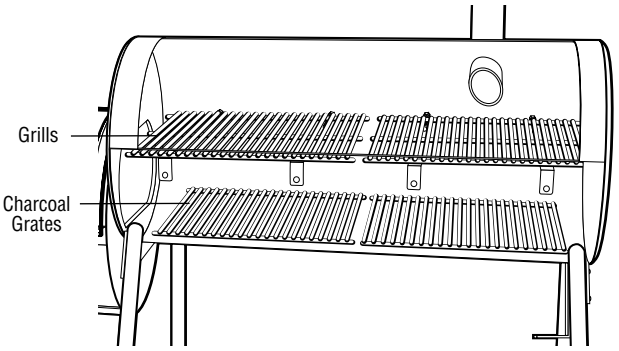
Step 23

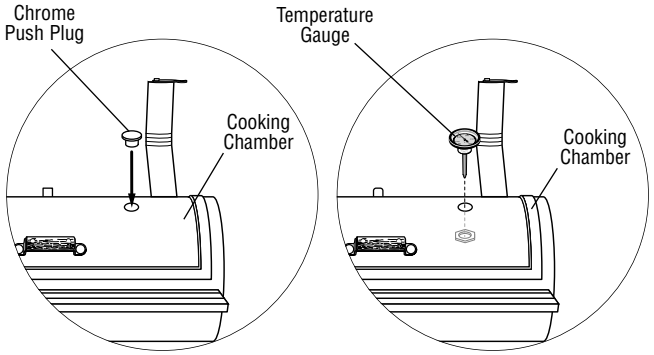
Place the charcoal grates in cooking chamber. Then place cooking grills on top of grill support bolts and brackets in cooking chamber and firebox.

Step 24

If you have purchased a smoker without a temperature gauge, insert chrome push plug into hole in lid of cooking chamber. If the temperature gauge is included, remove tightening ring from gauge. Drop probe through hole and re-thread tightening ring.







PREPARATION FOR USE & LIGHTING INSTRUCTIONS

⚠ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

Curing Your Smoker

Prior to your first use of the Pitmaster Deluxe, follow the instructions below carefully to cure smoker. Curing your smoker will minimize rust and damage to the exterior finish as well as rid smoker of paint odor that can impart unnatural flavors to the first meal prepared on your Pitmaster Deluxe.

A temperature gauge is recommended during the curing process. Any high-quality oven temperature gauge may be used. The Pitmaster Deluxe Temperature Gauge is specifically designed to fit in the lid of the Pitmaster Deluxe and is an essential tool when smoke cooking or grilling. The Pitmaster Deluxe Temperature Gauge may be ordered directly from Brinkmann by calling 1-800-468-5252.

IMPORTANT: To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use. An Pitmaster Deluxe cover may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 1

Lightly coat all interior surfaces of the smoker including cooking grills and charcoal grates with vegetable oil or vegetable oil spray.

Step 2

Place a charcoal grate in firebox. Place the other charcoal grate in cooking chamber. Place cooking grills in cooking chamber.

Step 3

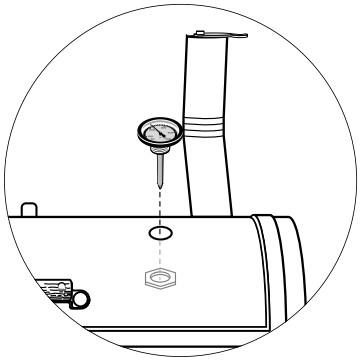
Close the ash-guard shield (damper at the bottom of cooking chamber) and place a tin can or metal bucket on the L-bracket. A tin can or metal bucket must be placed under the grease hole at all times, even when the ash-guard shield is closed.

Step 4

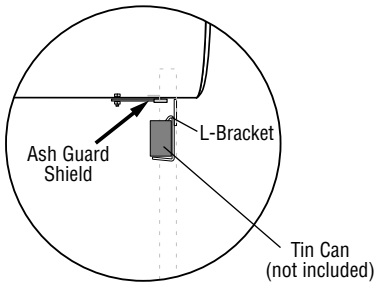
Follow the instructions below carefully to build a fire in the firebox. You may use charcoal and/or wood as fuel in the Pitmaster Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with once the curing process has been completed. Open the firebox air vent approximately 1" to 2" and smokestack damper halfway. When charcoal is burning strong, carefully place the hot coals in center of charcoal grate in firebox.

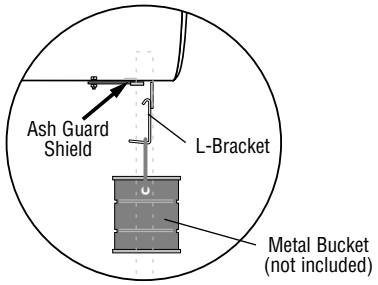
⚠ **WARNING:** Keep hot coals away from the firebox air vent to prevent coals from falling out.



TIN CAN



METAL BUCKET



NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of the firebox.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 7.

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal grate in firebox.

⚠ **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

Step 5

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

Step 6

Open the firebox air vent approximately 1" to 2" and smokestack damper half way. With firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid.

⚠ **WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid is opened.

Step 7

With coals burning strong in the firebox, close the lid. Use a temperature gauge to monitor temperature. A temperature of approximately 250°F in the cooking chamber is desired. Maintain this temperature for 1 to 2 hours.

Step 8

Increase the temperature to approximately 350°F to 400°F. This can be achieved by opening the firebox air vent and smokestack damper and adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: Never exceed a temperature of 400°F in cooking chamber. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

IMPORTANT: Cure your smoker periodically throughout the year to protect against excessive rust.

YOUR PITMASTER DELUXE IS NOW CURED AND READY FOR USE.

OPERATING INSTRUCTIONS

⚠ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

When smoking, open the ash-guard shield to allow grease to drain.

⚠ **WARNING:** A metal bucket or tin can must be placed under the grease hole at all times to catch grease and/or ashes. Check grease level in bucket or tin can often and empty or change when ¾ full. Use extreme caution as bottom of cooking chamber, container and contents will be hot.

Step 1

Place a charcoal grate in firebox. Store the other charcoal grate or place in cooking chamber for food if desired. Place cooking grills in cooking chamber on low or middle cooking level.

Step 2

Follow instructions below carefully to build a fire in the firebox. You may use charcoal and/or wood as fuel in the Pitmaster Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Open the firebox air vent approximately 1" to 2" and smokestack damper halfway. Carefully place 8 to 10 pounds of hot coals in center of charcoal grate in firebox.

⚠ **WARNING:** Keep hot coals away from the firebox air vent to prevent coals from falling out.

NOTE: To extend the life of your smoker, make sure that hot charcoal and wood do not touch the walls of the firebox.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

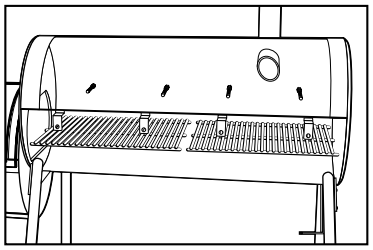
If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 8 to 10 pounds of charcoal in center of charcoal grate in firebox.

⚠ **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

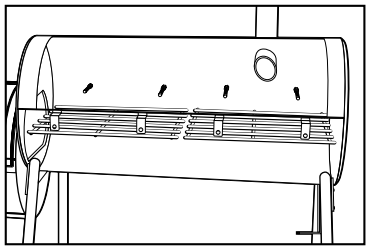
Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

Smoking

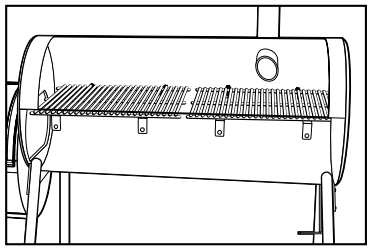


Low Cooking Level



Middle Cooking Level

Rotate the cooking grills 90° and place in cooking chamber for middle cooking level.



Top Cooking Level

Step 4

Open the firebox air vent approximately 1" to 2" and smokestack damper half way. With firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid.

⚠ **WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid is opened.

Step 5

With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavoring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

Step 6

Place food on cooking grills in the cooking chamber.

Step 7

Close firebox and cooking chamber lids. Adjust the firebox air vent and smokestack damper to regulate cooking temperature.

NOTE: Do not fully close air vent, damper and lids unless trying to cool the smoker down or suffocate a flame.

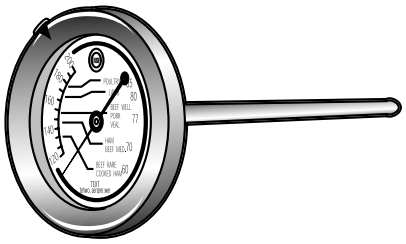
Step 8

By closing the air vent and smokestack damper more, the burning intensity is slowed and smoke is contained within the cooking chamber, imparting more smoke flavor to food. The ideal smoking temperature is between 175°F and 250°F.

Step 9

For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.**

A meat thermometer may be ordered directly from Brinkmann by calling 1-800-468-5252.



Step 10

Allow smoker to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

When grilling in cooking chamber, close the ash-guard shield to contain ashes and embers.

⚠ **WARNING:** A metal bucket or tin can must be placed under the grease hole at all times to catch grease and/or ashes. Check grease level in bucket or tin can often and empty or change when ¾ full. Use extreme caution as bottom of cooking chamber, container and contents will be hot.

Step 1

Remove cooking grills from cooking chamber and set aside. Place two charcoal grates in bottom of cooking chamber.

Step 2

Follow instructions below carefully to build a fire in the cooking chamber. You may use charcoal and/or wood as fuel in the Pitmaster Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Open the firebox air vent approximately 1" to 2" and smokestack damper halfway. Carefully place 8 to 10 pounds of hot coals in center of charcoal grates in cooking chamber. Using long cooking tongs, carefully spread briquets evenly on the charcoal grates, one to two layers thick.

NOTE: To extend the life of your smoker, make sure that hot charcoal and wood do not touch the walls of the firebox.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 8 to 10 pounds of charcoal in center of charcoal grate in cooking chamber.

⚠ **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

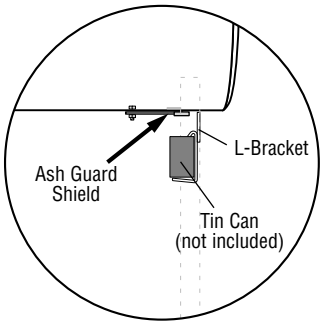
Step 4

Open the firebox air vent approximately 1" to 2" and smokestack damper half way. Stand back and carefully light charcoal. With firebox and cooking chamber lids open, allow charcoal to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox and cooking chamber lid.

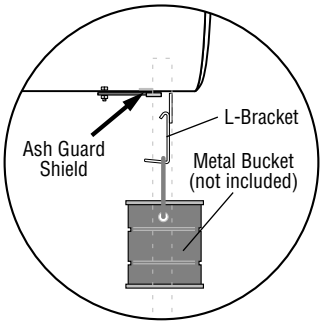
⚠ **WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lids are opened.

Grilling In Cooking Chamber

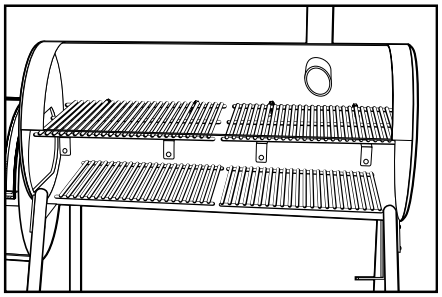
TIN CAN



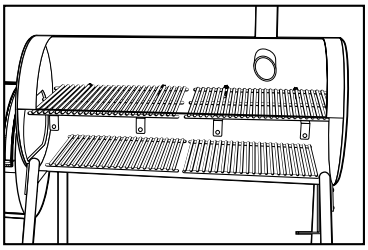
METAL BUCKET



Placement of Charcoal Grates



Top Cooking Level



Grilling In Firebox

Step 5

When charcoal is burning well, use long cooking tongs to carefully spread briquets evenly on the charcoal grates, one to two layers thick. If desired, add wood chunks using long cooking tongs (see “Flavoring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

Step 6

Wearing oven mitts/gloves, place the two cooking grills on the top level in cooking chamber. Place food on cooking grills.

Step 7

Close firebox and cooking chamber lids. Adjust the firebox air vent and smokestack damper to regulate cooking temperature.

NOTE: Do not fully close air vent, damper and lids unless trying to cool the smoker down or suffocate a flame.

Step 8

By closing the air vent and smokestack damper more, the burning intensity is slowed and smoke is contained within the cooking chamber, imparting more smoke flavor to food. **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.**

Step 9

Allow smoker to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Combination Grilling & Smoking

Step 1

Follow the same procedure for building a fire in the firebox as outlined in the “SMOKING” section of this manual.

NOTE: Use 5 to 7 pounds of charcoal when grilling only in the firebox, about one to two layers of charcoal.

Step 2

Wearing oven mitts/gloves, carefully place a cooking grill in the firebox above the hot coals. Place food on cooking grill.

Grill food in the firebox while smoking food in the cooking chamber.

Step 1

Follow the same procedure for building a fire in the firebox as outlined in the “SMOKING” section of this manual.

Step 2

Wearing oven mitts/gloves, carefully place a cooking grill in the firebox above the hot coals. Place food on cooking grill.

Smoke Cooking Tips

- During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

- Food closest to the firebox will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

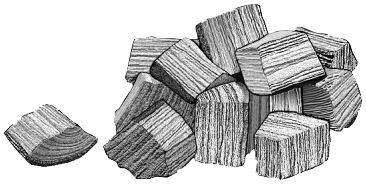
- When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Before starting a fire in firebox, place the other charcoal grate on low cooking level in cooking chamber. Use a flat bottom metal pan that is shallow enough to fit between the charcoal grate and cooking grill as a water pan. Set the metal pan on charcoal grate under food and cooking grill and fill with water or marinade until ⅔ full.

⚠ **CAUTION:** Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

- **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.** A meat thermometer may be ordered directly from Brinkmann by calling 1-800-468-5252.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.



Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Pitmaster Deluxe is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the “Adding Charcoal/Wood During Cooking” section of this manual to avoid injury while adding wood.

Regulating Heat

To increase heat and air circulation, fully open firebox air vent and smokestack damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Adding Charcoal/Wood in Firebox

Step 1

Stand back and carefully open firebox lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

⚠ **WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 3

When charcoal is burning strong again, close the firebox lid.

Adding Charcoal/Wood in Cooking Chamber

Step 1

Stand back and carefully open cooking chamber lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, remove food and cooking grills.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

⚠ **WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grill and food.

Step 5

Close the cooking chamber lid and allow food to continue cooking.

AFTER-USE SAFETY

⚠ WARNING

- Always allow smoker and all components to cool completely before handling.
- Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store smoker in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use. A Pitmaster Deluxe cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grills and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills and grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

ACCESSORIES

The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

Model 812-3327-0

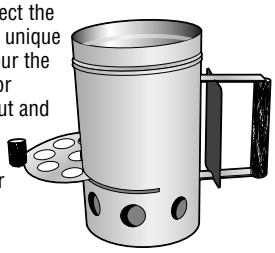
Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

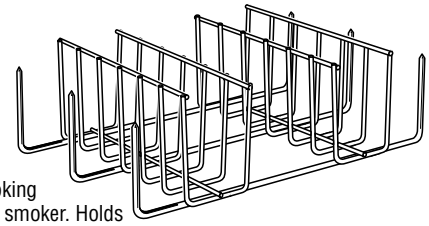
Model 812-3322-0

Deluxe Charcoal Starter

The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light. You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food. Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.



Model 812-4080-0



Rib Rack

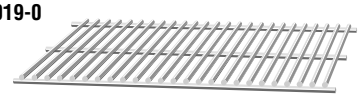
Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

Model 812-3310-0

Pitmaster Deluxe Cooking Grill

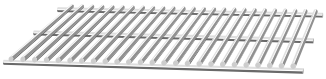
Heavy-duty steel 16¼"x15¼" cooking grill. For use with Pitmaster Deluxe models.

Model 115-7019-0



Heavy-duty 15¼"x15¼" cooking grill. For use with Pitmaster Deluxe models.

Model 115-7030-0



Pitmaster Deluxe Porcelain-Coated Cooking Grill

Heavy-duty 16¼"x15¼" porcelain-coated steel cooking grill is rust resistant and makes clean-up easy. For use with Pitmaster Deluxe models.

Model 115-7035-0

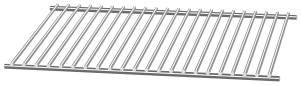
Heavy-duty 15¼"x15¼" porcelain-coated steel cooking grill is rust resistant and makes clean-up easy. For use with Pitmaster Deluxe models.

Model 115-7037-0

Pitmaster Deluxe Horizontal Charcoal Grate

Heavy-duty steel 16"x10½"grate allows airflow around charcoal. For use with Pitmaster Deluxe models.

Model 115-7020-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

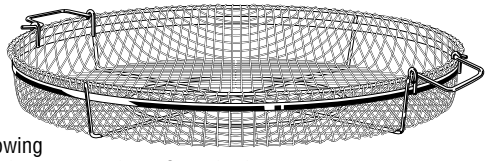
ACCESSORIES

Pitmaster Deluxe
Horizontal Smoker Cover

Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Pitmaster Deluxe models. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.
Model 812-2100-0

Metal Grease Bucket

This metal bucket conveniently hangs from the L-bracket on your Pitmaster Deluxe horizontal smoker to catch falling grease and ash. Made of aluminum.
Model 812-3105-0

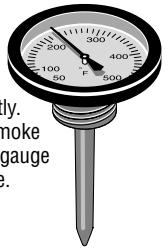


Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.
Model 812-3333-0

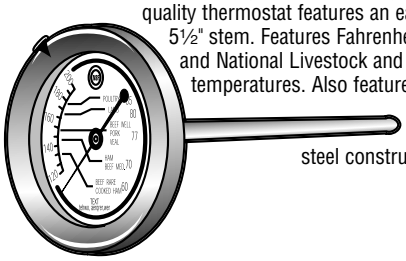
Pitmaster Deluxe Temperature Gauge

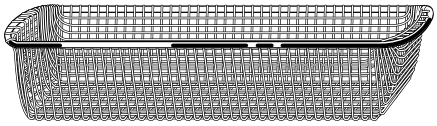
This temperature gauge is designed to fit the Pitmaster Deluxe outdoor smoker. This commercial quality gauge allows you to accurately monitor the internal temperature of the cooking chamber. An accurate gauge eliminates the need to check your food constantly. If you're serious about smoke cooking, you'll want this gauge for your Pitmaster Deluxe.
Model 812-3301-0



Commercial-Quality Meat Thermometer

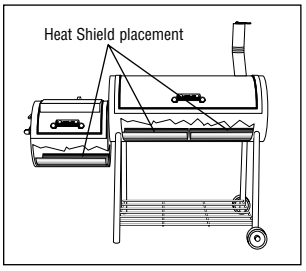
An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat. Commercial-quality thermostat features an easy-to-read 2¾" dial with a 5½" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures. Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.
Model 812-4100-0





Meatloaf Basket

The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.
Model 400-0073-0



Pitmaster Deluxe Heat Shield

Heat shields will add years to the life of your Pitmaster Deluxe horizontal smoker and grill. Made of heavy gauge steel, these shields fit inside the bottom of the firebox and cooking chamber to give added heat protection to your smoker.
Model 603-8064-0

LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

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www.brinkmanncorp.com

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Pitmaster Deluxe against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover smokers that have been altered, or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged parts covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Pitmaster Deluxe under the terms of this warranty, please call Customer Service Department at 800-527-0717. **A receipt will be required.** The Brinkmann Corporation will not be responsible for any cookers forwarded to us without authorization. Pitmaster Deluxe must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE PITMASTER DELUXE TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.